

Alexa's Pickled Onion and Cheddar Cheese Tart

Pastry

150g / 6oz plain flour
 50g / 2oz butter
 25g / 1oz lard
 2-3 x 15ml tbs cold water

Filling

2 egg yolks
 1 knob of butter
 4 medium onions -sliced
 15ml /1tbs Balsamic vinegar
 5ml /1 tsp brown sugar
 100 ml double cream
 100g/4oz Cheddar cheese

Pastry

1. Sift the flour into a mixing bowl
2. Add the butter and lard, cut into pieces and rub in until fine breadcrumbs
3. Add enough water to draw the mixture together
4. Wrap in cling film and chill for 20-30 mins
5. Roll out and line a 20cm / 8ins flan tin or flan ring
6. Line the pastry case with baking paper and baking beans. Chill again for 15mins
7. Bake blind for 20min at 200C / Gas Mark 6 for 20 mins
8. Meanwhile make the filling

Filling

1. Heat the butter in a pan and cook the onions slowly for 20 mins stirring occasionally
2. Add the vinegar and sugar and cook until sticky and golden, about 10 mins and all the liquid has evaporated
3. Allow to cool
4. Beat the eggs and cream, carefully add the cheese and onions, season with salt and pepper
5. Fill the pastry case with the mixture and bake for 20-25mins until set and golden

AYNHO GARDENING CLUB

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Total Prize Money

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